

Assured Safety &
Risk Management Ltd



Looking out for your safety

Food Safety



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This online Level 2 Food Safety Training Course will improve staff development for those that handle, supervise, instruct and train in food. By the end of the course your staff will know how to safely handle foods, store them appropriately, clean and disinfect workspaces and control and be aware of common food pests. An all-round course for those that have any involvement in the handling of food for general consumption for the population, helping to reduce the risk of food poisoning and ensure that food preparation areas are running efficiently and smoothly at all times.

Test and Certification:

At the end of the course you will be given a test of 20 multiple choice questions. The required pass rate is 85%.

You will be able to download and print (if required) a digital certificate on completion of the course.

Main course certificates last 3 years. (Refresher courses are available and recommended every 12 months).

Who is this training for?

This course is aimed at anyone who works in a role that has contact with food or the management of people thereof. It will give them greater awareness of the dangers that poor food safety standards pose, cover how food safety risks arise and how to prevent and control them.

What does the course cover?

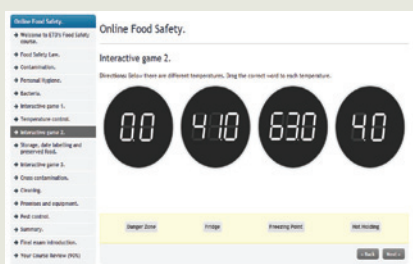
Food Safety Law.
Personal Hygiene.
Food Safety Hazards and Contamination.
Food Storage, Preservation and Temperature Control.
Cleaning.
Bacteria.

Training Outcomes:

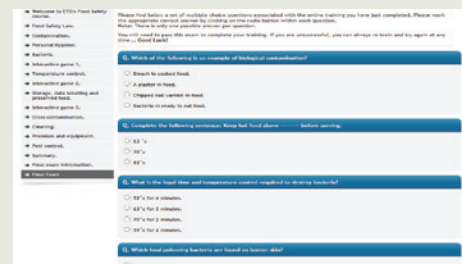
The impact of food-borne illness
What the law says and legislation
How contamination can be prevented and controlled
The importance of personal hygiene
Understanding food storage, preservation and temperature control rules
Cleaning of equipment and premises.



Video Presentations.



Interactive games.



Test and Certification.

“Food could become contaminated with food poisoning bacteria and result in the person who has eaten the food, having an illness called food poisoning. It is estimated that food poisoning affects 5.5 million people in the UK each year”.

FSA - Food Safety Agency